



QUINTA DA ESCUSA

RESERVA
Red Wine 2016

Wine: blend made from our grapes **Touriga Nacional, Tinta Miúda e Sousão**.

Vineyards: all grape varieties were harvested in *Senhora das Virtudes* and *Senhora da Escusa* vineyards at **Quinta da Escusa**, Rio Maior, Tejo wine region. We put special emphasis on environmental and health issues, so our vines are cultivated following sustainable practices and the production is certified by “Sustainable Production Standards“. Regarding the soil, special attention is given to the fight against erosion and the increase of organic matter contents, as we prefer the non-mobilization of the soil and the application of natural origin manure.

Vineyards’ areas extent: both Touriga Nacional and Sousão can be found in *Senhora das Virtudes* vineyard with 1,34 ha and 0,79 ha respectively. Tinta Miúda grapes can be found in *Senhora da Escusa* vineyard with 0,97 ha.

Vineyards Solar Orientation: at *Senhora das Virtudes* vineyard both grapes Touriga Nacional and Sousão have an N-S (North-South) solar orientation and at *Senhora da Escusa* vineyard Tinta Miúda grapes have also an N-S (North-South) solar orientation.

Soil type: sandy soils and or non humid soils.

Blend Composition: 40% Touriga Nacional, 20% Sousão and 20% Tinta Miúda.

Harvest: manually made by our workers, the grapes were harvested to 20 kg boxes at the optimum point of maturation.

Winemaking: rigorous selection of bunches and berries made over 100% of our grapes. Fermentation in mills with pre-fermentative cold maceration

Finishing and Staging: 12 months stage in French oak barrels. Bottling, labelling and finishing performed in our cellar.

Tasting Notes: intense ruby colour, aromas of wild berries and mint notes, well integrated with staging wood nuances. Into the mouth it is balanced and intense, with vigorous and well-polished tannins, ending with nice volume and persistence.

Analysis: ABV 13% vol.; Fixed acidity: 5.66 g/dm³; PH: 3.23; Residual sugar: < 0.6 g/dm³

